

## LA CARTE

### TO BEGIN

|  |     |
|--|-----|
| <b>«Pouilles» Burrata</b>                                  | 18€ |
| Tomatoes and fresh basil                                   |     |
| <b>duck foie gras</b>                                      | 22€ |
| «Au torchon», confit with sweet spices, seasonal condiment |     |
| <b>Sea bass ceviche</b>                                    | 18€ |
| Lime, guacamole, fresh coriander                           |     |
| <b>Blue lobster</b>  | 26€ |
| Like a «bisque», beet gnocchis & ceps                      |     |
| <b>Back country vegetables</b>                             | 20€ |
| Raw & cooked, vegan quinoa                                 |     |
| <b>Zucchini flower</b>                                     | 18€ |
| Stuffed with brousse cheese, sweet peas and fava beans     |     |

### TO FOLLOW.....

|  |     |
|--|-----|
| <b>Blue lobster</b>  | 48€ |
| Roasted, summer truffle risotto                                |     |
| <b>Mediterranean red mullet</b>                                | 28€ |
| Fennel, octopus & baby clams, «Roches Blanches» broth          |     |
| <b>Wild sea bass</b>   | 34€ |
| Green asparagus, roasted baby lettuce, fresh herbs vinaigrette |     |
| <b>chicken</b>   | 24€ |
| Ballotine style, creamy mashed potatoes, cooking jus           |     |
| <b>Simmental beef</b>  | 38€ |
| Artichoke «barigoule», reduced beef jus                        |     |
| <b>Baby clams</b>  | 24€ |
| Spaghettis pasta, tomatoes , garlic & basil                    |     |

## FROM THE SEA TO THE TABLE

Presented whole, cut and prepared for you  
Served with your choice of side dish  
*(fishing depends on the caprice of the sea and our fishermen)*  
12€ for 100 grammes

SEA BASS  
DORADO  
PAGRE  
JOHN DORY

### SIDE DISHES

7€

Sautéed Provencal market vegetables  
Artichokes «barigoule» & fresh basil  
Quinoa  
Creamy mashed potatoes *(add truffles 12€)*

### FROM THE PASTURE

Cheese plate with condiment & mixed green salad

16€

### TO CONCLUDE

Chocolate lava cake with blackcurrant flavors

18€

Lemon meringue pie

16€

Strawberry Pavlova

16€

Ice cream & sorbet

6€ la boule

**Florian Cano**

*Price with taxes, service included*